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CRUELTY TO THE BURGLAR

Joseph Tattenham Showed No Mercy to the Trapped Invader of His Apartment.

Joseph Tattenham, a writer of short stories, opened the hall door of his apartment on lower Sixth avenue, reports the New York Globe. As he did so he heard a queer noise within. Mr. Tattenham paused, for the New York flat robber is apt to be a highly temperamental person if interrupted at his work. Then he saw a shadowy form fit down the corridor and leap through a window. "So," said Mr. Tattenham, "I lighted the gas and looked about to see what was up." On a chair by his bed he found all of his clothes in a neat pile. Under the bed was a tattered suit belonging to some person who distinctly does not travel in Mr. Tattenham's set. Nothing was missing from the flat. He sat down to consider. There came a timid tap at the door. "Well?" said Mr. Tattenham, opening it to a shivering person, who had obviously removed the ragged suit Mr. Tattenham had found under the bed and had not had time to get into any of Mr. Tattenham's clothes. "Well?" "Please, sir," said the shivering man, very meekly indeed. "Please, sir, may I have my clothes?" "Are those your clothes?" asked Mr. Tattenham, indicating the discarded garments by a gesture. "Yes, sir," said the willowy individual in the hall. "You see, sir, I'm a little insane at times. And I'm afraid I entered your flat and took off my clothes while I was raving." "Well," said Mr. Tattenham brutally, "rave on." And he closed the door.

KEPT HIM GUESSING



Howe—Did you ever sail on an iceboat?
Wise—Well, I rode on one once, but I don't know whether I was sailing, skating or swimming most of the time.

VIOLET PERFUME.

A young lady passes by, leaving in her wake a delicate odor. "Ah," you say as you sniff the sweetly laden zephyr, "that's violet." The chances are as ten to ninety that you are wrong. It is so labeled by the perfumer, but the honest druggist will tell you that it is the perfume of the root of the Iris florentina, or Florentine iris, otherwise orris root. The root itself, as seen in the shops, is white and of irregular shaped pieces. Some years ago the young man who had partaken of liquid refreshments chewed this root as an effectual disguise to the alcoholic aroma lingering upon his breath. Immense quantities of this root are grown in Italy. It might well be cultivated in this country. The plant thrives in mountain regions, attaining its maximum in stony ground. The best months for planting are August and September.

ART AND INDECENCY.

"Of course," said Art, "we have nothing in common."
"Of course," said Indecency.
"But as long as I get you tolerated by the police and you get me cared for by the paying public, we have mutual interests," said Art.
"Precisely," said Indecency.
And so the world was, after all, big enough for both.—Jife.

HIS SIZE.

Miss Jaggs—Is he one of those chaps who would sooner be right than president?
Mr. Raggs—Oh, he is not so rigid as that; but I think he would sooner be right than vice-president.

TERRIBLE TRUTH.

"Why do you wish to bury yourself in the army? Promotion is very slow."
"Promotion is much more rapid since the aeroplane corps was established."

SAVE TIME IN KITCHEN

SYSTEMATIC DISHWASHING DOES AWAY WITH MUCH WORK.

Once a Day Should Be Sufficient in the Average Family if a Proper Way of Doing the Work Is Followed.

Of all the necessary things in housekeeping the one most disliked by the average woman is dishwashing. Times without number you hear the housewife's wail: "If it were not for washing dishes I would not mind the work."

Yet this need not be such a dreaded task if you will step aside from the beaten path and wash the dishes only once a day.

Unless you have a large family who require a quantity of dishes at each meal this is not only practicable, but a big time-saver.

Have ready two good-sized dish-pans, and after each meal scrape all scraps from the dishes to be washed, empty all liquid from cups and glasses and stack the dishes carefully in the pans, putting the large plates in the bottom and smaller ones on top.

In the second pan put all small pieces, vegetable dishes and small platters.

Stand the silver upright in a jug or pitcher and pour over all enough very hot water, in which a good soap powder or a little washing soda has been dissolved, to cover.

Now let the dishes stand in these receptacles until the morning hours, when work is easiest.

The hot water will grow cold, but the grease from the dishes will be floating on top and can be scooped off first, then the water poured off.

This done, the dishes will be virtually clean and ready to be rinsed in steaming hot water.

After this, if you are a wise housekeeper, you will have a wire drainer ready to receive the dripping china, in which it can be placed on a decided slant and let drain dry.

They are ready then for the next meal, clean, bright and polished.

Glasses, of course, and silver must be dried on a cloth.

Glasses should be quickly washed and dried after each meal; but that is a small matter if all the other dishes can be left until you are quite ready to "do" them.

Try this method, ye weary housekeepers, and find how soon it will be regularly adopted, and you will not lose a moment's conscience-stricken sleep because of dishes left unwashed.

Hints for the Floor.

Cork mats, which are easily rolled up, are among the sensible accessories for the bathroom.

Rag rugs made of cotton wash well. These are inexpensive and are often just the thing for the kitchen, as well as other parts of the house.

If you are having the floor of a room refinished do not have it finished to a shine, but to the point of a soft glow. The reason is that the soft effect will harmonize better with the furnishings.

Paper plates with roses painted therein come with dillies and paper tablecloth to match, and are truly artistic.

Fish Cream.

Run cold cooked fish through the chopper to the amount of two cupsful. Pour one cup of boiling water over one cup of fine breadcrumbs. Let this mixture stand 15 minutes, then add the fish, a half teaspoon of salt, a pinch of white pepper, a tablespoon of minced olives or parsley, two table-spoons of melted butter and two well-beaten eggs. Pour into a well-but-tered mold, steam in a steamer for three-quarters of an hour. Serve as soon as unmolded on a hot platter, served with tomato sauce. This makes a very nice dish for a luncheon.

Swedish Meat Balls.

One pound of round steak, quarter of a pound of fresh pork. Grind up together; add one good-sized onion chopped fine. Roll three common crackers or three fair-sized cold-boiled potatoes. If crackers are used, roll fine; put all in a mixing bowl, add beaten egg and three-fourths cup of milk. Add salt and pepper to suit taste. Form into balls and fry in butter or pork fat. These are just delicious.

Clean Coffee Pot.

To keep the coffee pot sweet and clean put a tablespoonful of carbonate of soda into it, fill it nearly full of water, and let it boil for a little while. Then rinse very thoroughly with several lots of warm water. If this is done once a week, the pot will always be fresh and nice.

Onion Salad.

Cut nice white onions into small pieces, stand in very cold water for an hour or more. Dry in clean towel, mix with mayonnaise dressing and arrange in mound on dish. Outline with slices of hard-boiled egg and garnish with parsley.

Homely Hint.

Sometimes white trimmings on a colored dress look dingy. Wring a white cloth out in thin starch, place on the trimming, then put a dry cloth over that and iron with a hot iron, and the dirt will come off on to the starched cloth.

Washing Brushes.

When washing brushes of any kind add a little ammonia to the water. There is less danger of the bristles dropping out.

THING THAT IS IMPORTANT

Proper Color Effect Must Be Kept in Mind When Buying Flower Holders for the House.

In buying vases, pitchers, bowls, anything that may be used as flower holders, remember the color effect. Choose neutral tones, unless you can afford to have a number of jardiniere. Soft, gray, dull green, a wood brown or a deep cream will never clash with your decorations.

For occasional use a deep orange is good, with many color schemes, and with zinnias, marigolds, golden glow and other deep-tinted yellow flowers a highly glazed bowl of dark Prussian blue makes a good contrast.

Flowers rarely look well in an iridescent vase, however handsome. The coloring detracts from the colorings of the flowers and both are weakened. For this reason the cut glass, rock crystal or even the plain glass vase is preferable to one of colored glass, even though it be green.

The brass jardiniere of Oriental hammered brass, finger bowl or vase looks well with many deep-toned flowers, either in harmonizing yellow and brown tones or in vivid blues and red. Larkspur and sweet williams look their best in a brass vase and also in a bowl of orange crockery.

EXCELLENT FOR FISH COURSE

With Lobster Meat as the Foundation Hostess May Serve Preparation That Is Delicious.

For a dainty little fish course, take two cups of lobster meat and chop very fine, then force it through a sieve. Add two tablespoons of fine bread crumbs, four tablespoonfuls of double cream, one-half cup of milk and the beaten yolks of two eggs; season with salt, a little paprika, and one tablespoon of lemon juice, and blend thoroughly, then fold in the stiffly beaten whites of eggs. Fill small green pepper shells, that have first been parboiled in salted water, with the mixture; place in a baking pan and partly surround the top with buttered paper, and bake in a moderate oven for 20 minutes, says an exchange. Rub the lobster coral through a sieve and sprinkle over the top of each timbale; garnish with parsley and serve with a rich cream sauce.

Sardine Salad.

Take some cold cooked fish, had-dock will do, free it from skin and bone and flake it. Place a layer of this in a dish and sprinkle it over with minced gherkins and a few bruised capers, arrange on this a layer of sliced German sausage and arrange on the top of the pile, sardines freed from skin and bone and split in halves. Cut some lettuce hearts into quarters, place round the dish with hard-boiled eggs, also cut into quarters. Then pour over the following sauce: Take the flesh of three sardines and rub to a smooth paste with the yolk of two hard-boiled eggs, a pinch of cayenne, a grate of nutmeg, and two tablespoonfuls each of olive oil and vinegar. Beat the sauce well before adding it to the salad.

Berkshire Potatoes.

Heat one quart of milk into which two large sliced onions have been placed. Boil this for several minutes in a double boiler, then take out the onions. Cream one tablespoonful of butter and one tablespoonful of flour and add to the above. Cook until it thickens. Add one pint of cold-boiled potatoes cut into slices and one tablespoonful of minced parsley. Season with salt and pepper, and soon as the mixture thickens and is heated through, turn into buttered crumbs and brown in the oven.

Bean Pot Roast.

Take one pound of beef, a cheap cut is just as good if it is free from veins. Cut in pieces about an inch square. Put in all the fat, too. Put in bean pots, just cover with water and put in the oven. As water boils away, add a little more. Let cook four or five hours. When about half done add a little salt. When ready to serve take from oven and put it in the spider. Thicken with a little flour mixed with water. The gravy is a rich brown.

Winter Succotash.

One cup either lima, yellow-eyed or pea beans, which have been soaked over night. Drain. Simmer all the morning in enough water to cover, to which add salt, pepper and a piece of salt pork two inches square. Half an hour before serving add one can corn and water enough to keep from burning. Add one pint hot milk, bring to a boil and serve at once. Serve this some cold day with hot rolls or hot gingerbread.

Poor Man's Stew.

Line bottom of baking dish with very thin slices of salt pork, then a layer of sliced potatoes (thin layer), a layer of onions, salt and pepper, then a layer of split crackers. Put in another layer of potatoes, onions and crackers. Cover with milk and bake like escalloped potatoes. You probably will have to add more milk as crackers take up a lot.

Codfish Balls.

Roll one cupful codfish with four good-sized potatoes; when done mash potatoes and fish together, add good-sized piece of butter, a little pepper and one egg beaten; roll in a little flour to form balls and place in frying pan; fry brown on one side in butter, turn and brown on the other side.

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